

## Captain's Chicken

Treasure Island sets sail from Savannah Georgia. Local cooking greatly influenced the galley cooks. A favorite of that area is a dish called Country Captain. It uses lots of spices and sea-faring ingredients. When you serve it with rice, it makes for a perfect meal which is filling but not heavy.



### Ingredients:

- 2 ½ to 3 pounds of chicken pieces
- 4 tablespoons of butter
- 4 tablespoons of vegetable oil
- 1 large yellow onion chopped
- 1 green bell pepper
- 2 cloves of minced garlic
- 2 ½ teaspoons of curry powder or to taste
- 1 granny smith or tart apple, cored and diced

- **2 cans of Italian tomatoes chopped with their juices or two pounds of seeded, peeled and chopped fresh tomatoes**
- **1 teaspoon of raw (turbinado) sugar**
- **1 cup of currants**
- **4 cups of steamed basmati rice**
- **½ cup of shredded unsweetened coconut (optional)**
- **½ cup of blanched almonds**
- **Shelled peanuts (optional)**
- **Mango Chutney (optional)**

**Preparations:**

1. Heat the butter and oil in a deep skillet with a lid over medium heat. Once oil/butter is hot raise the temperature slightly and add the chicken. Turning it often brown the chicken on all sides.
2. Once the chicken is browned, spoon off all of the oil/butter, except for 3 tablespoons. Add the onion, and bell pepper. Cook until softened stirring often. Add the garlic and curry and cook for a minute more.
3. Toss in the apple and stir until it is covered in curry. Add the tomatoes, sugar, and currants and bring it to a boil.
4. Remove the chicken to a warm plate. If your sauce is too thin, bring it to a boil over medium heat and boil it until it thickens.
5. Pull the sauce off the heat and stir in the parsley.
6. Pour the sauce over the chicken.
7. Place the steamed rice around the chicken.

In little bowls put shelled peanuts, coconut, and mango chutney. Let your fellow pirates choose to put on their chicken what they like.